

REQUEST FOR pH CONTROL

Canner:		Product:	
Mailing Address:		Formula:	
City:	Zip Code:	Telephone:	
INGREDIENTS: (Provide amounts for each ingredient by weight or percentage; if bulk brined, give pH)			
Ingredient:	Amount (Wt. or %)	Ingredient:	Amount (Wt. or %)
Laboratory Sample:		Production Sample:	
New Product?? <input type="checkbox"/> Yes <input type="checkbox"/> No		Reformulation?? <input type="checkbox"/> Yes <input type="checkbox"/> No (If yes Highlight Changes)	
Container Size:			
Details of Product Preparation (Include for heated product, average initial temperature, heating temperature and time or describe Hot-Fill-Hold Conditions if applicable:)			
For products where primary acidification is by means of main Acid Food Ingredient (eg. Tomato-based sauces):			
pH of acid ingredient(s) alone or with water (if added):		Equilibrium pH after low-acid ingredients are mixed-in but before any acid is added:	
Equilibrium pH of finished product:		Approximate time needed to achieve equilibrium pH	
For products where primary acidification is by addition of acid to a low-acid main ingredient (eg. Cucumbers, peppers, artichokes):			
A. If food is acid-blanching:			
What Acid is Used?	% Acid in bath?	Time:	pH of food after blanching:
B. If Acid blanching is not used, how is acidification achieved?			
Signature:		Date:	
Print Name:		Title:	

Submit to: Laboratory for Research in Food Preservation
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